

Bacchus Pre Theatre Menu

Starters

Hummus: Red pepper chickpeas with olive oil, sesame and garlic, pita bread
(V)(Vg)(gfo)

Tzatziki: Yogurt, cucumber, garlic, dill and olive oil serve with pita bread (V, gfo)

Spicy feta: Spicy feta cheese dip with jalapenos, served with pita bread (V, gfo)

Courgettes: Courgettes chips served with tzatziki (V)

Feta parcels: Feta wrapped in filo, with honey and sesame seeds (V)

Bruschetta: Toasted bread, tomato, garlic, feta cheese, olive oil, (gfo)(Vg)(V)

Calamari : Home battered calamari rings served with garlic mayo (gfo)

Sardines: Pan roasted sardines served with lemon and olive oil dressing (gf)

Lamb meat balls: Homemade lamb meat balls, tomato and basil sauce

Chicken livers Pan roasted chicken livers, marsala wine, onions, pine kernels, cream

Vine leaves: Rice and herbs stuffed vine leaves, tzatziki and pita bread
(V)(Vgo)(gfo)

Main courses

Sea bass Fillet of sea bass spring onion and parmesan orzotto, white wine and dill sauce

Cod loin: Oven baked cod loin, vegetable spaghetti, black mussels

Lamb Shank slow cooked lamb shank with Aubergine puree, sauté potatoes and vegetables, lamb jus (gf)

Chicken pasta: penne, chicken strips, mushrooms, creamy sauce (gfo)

Chicken kebab: Chicken kebab served with chips, tzatziki, pita bread and salad
(gfo)

Baked Stuffed Aubergine Mince meat, béchamel sauce, Sautéed potatoes, tomato sauce

Veg Mousaka Vegetarian Mousaka, potatoes, quorn mince and Aubergines filled with creamy béchamel sauce(V)(gf)

Gemista Peppers stuffed with Aubergines and Courgette Risotto, sesame, tomato and herb sauce

Side orders

Homemade triple cooked chips £3.20

Sweet potatoes fries £3.20

Halloumi chips £5.50

Sautéed potatoes £3.20

Sautéed vegetables £4.50

Rocket and parmesan salad £3.50

Spinach £4.50

Salads

Greek salad: Tomatoes, cucumber, olives, onions and feta cheese, olive oil
£5.95 (V)

Baby rocket: Baby rocket, parmesan, cherry tomatoes, olive oil, balsamic dressing (Vo, Vgo)
£4.95

Mix salad: Mix salad leaves salad with house dressing (V, Vg)
£4.00

Desserts

Panna cotta

Homemade Panna cotta, cranberry marmalade

Orange cake

Bacchus orange cake with chocolate ganache

(Vgo) Vegan option
(gfo) Gluten free option
(Vg) Vegan
(V)(Vo) Vegetarian/option

Two courses £14.95

Three course meal £18.95

Available every day from 5pm until 6.00pm

Please advice a member of staff of any allergies